



NEWSLETTER

The official monthly publication of Tattersall's Club

May 1996

HISTORY OF TATTERSALL'S CLUB

The earliest record of Tattersall's Club dates back to 14 May 1858. On that day, a meeting called by W J O'Brien, then the proprietor of Tattersall's Hotel (previously known as Mayors Inn), was attended by about 40 men. Rules were drawn up and the Club commenced functioning in a room of the Hotel called the Long Room (50' x 20'), which later became the dining room of Tattersall's Hotel. In 1870, O'Brien made another upstairs room (47'x27') available to the Club.

In the early 70's Mr George Adams came into possession of the Hotel, demolished the old Craven Hotel next door and erected the famous "Marble Bar". The requirements of Tattersall's Club were not overlooked and, in 1876, a special building was erected for its use. It is now the Hilton Hotel.

But Tattersall's Club felt the need of a "home of its own" and, in 1890, built their own premises at 204 Pitt Street. It is recorded that "the building is undoubtedly one of the most prominent in the City, and the Club is without doubt the largest and best appointed in the Southern Hemisphere."

In the early 20's the growth of the Club made another move necessary and the Club premises were built and occupied on 27 September 1927 and closed for re-development in 1988. The present premises was officially opened on 28 October 1992.

From a small beginnings Tattersall's Club has grown into an Australian 'institution' and possesses premises which are amongst the finest in the world.

But Tattersall's Club is more than just bricks and mortar. It is the distillation of the character and spirit of the men who, since 1858, have met and mingled there.

Notice of Annual General Meeting

Notice is hereby given that the 136th Annual General Meeting of the Members will be held on

Wednesday 12 June 1996 at 12:00 noon

***in the Club Rooms at Tattersall's Club
on the 3rd Floor, 181 Elizabeth Street, Sydney***

By order of the Committee

Peter M G Bracher ACCM

Secretary



MEMBERSHIP CARDS

Members are reminded that their new membership cards are available for collection at the Club from the Athletic Department between 6:00 and 9:00am and from the Office from 9:00am to 5:00pm.

.. Functions ..

The reputation for quality service and food spreads fast, with old and new patrons booking the Function Rooms, be it for seminars, conferences, dinners and parties, a farewell, birthday or wedding reception. Tattersall's staff provide that 5 star service and the kitchen brigade ably headed by our award winning chef Paul Clyne provide superb cuisine, prepared and presented to make that special occasion truly memorable. We are also gaining an enviable reputation for our wedding receptions, with bookings manly coming from guests at previous weddings held at the Club.

If you have a business that holds functions or you wish to get in early to book your companies Christmas Party and get the date you want - call Michael or Tim in the Banqueting Department and they will be happy to send you a sales kit or organise a meeting and room inspection.

.. Photographs ..

If you see a photograph in any newsletter that you would like, phone Kathy in the Office and she will arrange a print for you. Over the next few weeks we will display all the photographs in the Club's library from previous functions such as the AJC Randwick Race Days, Sportsman's Luncheons, the Melbourne Cup Luncheon and Sub-Committee functions. Feel free to take whichever photograph you like with the compliments of Tattersall's.

Nomination for election to the Committee must be handed to the Secretary no later than the close of business on Tuesday 21 May 1996

TATTERSALL'S CLUB
181 ELIZABETH STREET, SYDNEY
GPO BOX 4308, SYDNEY 2000
TELEPHONE: 264 6111

FAX: 267 8312

Office Hours

8:30am-5:00pm Monday-Friday

COMMITTEE

Nicholas Whitlam
(Chairman)

Russell Debney
(Treasurer)

Chris Betar
Denis Cleary
Robert Farrell
Robert Sanders

Alan Brown
John Connolly
John Murray
John Tierney

SECRETARY

Peter M G Bracher ACCM

CLUB CONTACTS

Billiards & Snooker

Doug Jordan - 264 6111 (ext 27)

Circuit Trainers

Gavin Coulter - 264 6111 (ext 28)

Epicureans

Ian Neill - 318 1876

Golf

John Furlong - 264 6111

Handball

Bob Hill - 416 4245

Lawn Bowls

Tim Anderson - 9953 3021

Racing

Bob Sanders - 264 6111

Skiing

John Barrell - 321 2386

Squash

Gavin Coulter - 264 6111 (ext 28)

Swimming

Col Bowes - 665 2815

Water Polo

Adrian Bouris - 373 0372

Athletic Department

Gavin Coulter - 264 6111 (ext 28)

SWIMMING

3rd Monthly Point Score

1st:	Bob Hudson	43
2nd:	Mike McCormack	34
3rd:	Ian Lemmey	33

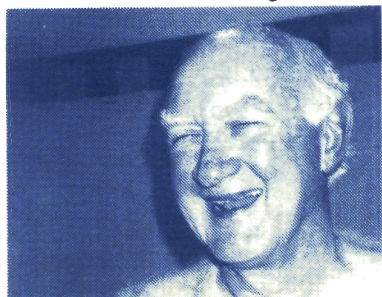
Year-to-Date - 50 metres

1st:	John Barker	89
2nd:	Ian Lemmey	78
3rd:	Bill Debney	76

Year-to-Date - 100 metres

1st:	Ian Lemmey	73
2nd:	Bob Hudson	69
3rd:	John Murray	54

Winner of the Dewars Award
is Bob Hudson - again !!



Congratulations Bob

We also welcomed two new members, Alan Mason and Steve Russell to our racing on Tuesdays and Thursdays.

An interesting race was held last month - **The Debney Welter Handicap** which saw Bill, brother Russell and son Michael racing, Bill won in a close finish.

Adrian Mitchell and Bruce Fallshaw, last year's winners have been overseas, this will enable other swimmers to build-up winning margins. Ian Lemmey is the surprise packet of the season, showing great form, although others such as Mike McCormack, Dave Robinson, Tony Salier and John McCosker are hard on his heels. Bob Hudson and John Barker cannot be overlooked.

All new members are welcome to join in every Tuesday and Thursday at 1:15pm.

*** Commencing 5 May 1996 ***

**The Athletic Department will
open on Sundays during the
winter months between the hours
of 9:00am to 5:00pm.**

Saturday's Relaxed Dress Code Applies

CLUB DRINKS

The next date for Club Drinks will be Thursday 30 May 1996 from 6:00pm to 8:00pm. All members, new and old, are invited to attend the evening where drinks will be provided 'on the house' in the Club Bar.

LAWN BOWLS CARNIVAL 1996

The Carnival runs over a four day period with the final evening being held at Tattersall's Club for the Presentation Dinner. Results of the Carnival will be shown in the June Newsletter - good luck to all those participating.

The no-tie Dinner Shirt



You may have glimpsed them at the last Academy Awards. Dinner shirts without ties. Yet just as formal, just as elegant, just as right - as the occasion demands. The Man from Maloney suggests that they can also be worn with jeans 'a la casual'.

The point is, these shirts are remarkably versatile. You can dress them up or down. They are obviously not just a Hollywood phenomenon either. The No-Tie Dinner Shirt is *de rigueur* at chic European gatherings too.

Ask Vince about the NTDS next time you're in.

**Vince
Maloney**
on-the-Park

177 Elizabeth Street between Sheraton-on-the-Park and Tattersall's
Open Sundays 11 to 4. Phone 264 8837

GOLF

All Tattersall's members and their guests are invited to the undermentioned golf days:

May Golf Day

Course: Camden Lakeside
 Date: Wednesday 15 May
 Tee Times: 11:32am - 12:04pm
 Cost: \$50 per person (including cart)
 NB: **Camden is approx 1 1/4hrs from the CBD**

June Golf Day

Course: Bonnie Doon
 Date: Thursday 13 June
 Tee Times: 10:42am - 12:00 midday
 Cost: \$45 per person

Results - New South Wales

Fifty four players faced the daunting New South Wales course on 1 April in glorious autumn sunshine and mercifully a gentle breeze. The results were:

4 Ball

Winners B Smith & J Wilkins 46pts
 Runners Up D Vale & A McCarroll 44pts

Singles

Winner Glen Thompson 41pts
 Runner Up Alan Brown 36pts

Longest Drive Brad Davison

Nearest the Pin John Furlong Jnr

Bottle Shop Sales

For the best prices on your liquor requirements call the Food & Beverage Manager on 264 6111, who will give you a great deal and organise delivery to your office or home. The best value would have to be the Tattersall's Club Chardonnay at \$98 per dozen - 100% Chardonnay - 100% Hunter Valley or the Shiraz Cabernet, a soft easy drinking style with great flavour and length. All wines and spirits sold in the Club are available through the Bottle Shop.

BILLIARDS & SNOOKER

The 1996 Calcutta Auction attracted seventy members and guests. Peter Twigg, who substituted for Doug Jordan who has been on the sick list for a few months, did a fine job.

The first prize this year is \$25,000, second \$4,500, third and fourth \$2,200 each with the defeated quarter finalists receiving \$450 each.

116 players will participate this year and the draw has indicated some exciting matches. The reappearance of Champion Eddie Charlton will be an added attraction.

Our professional coach Paddy Morgan has recovered our four billiard tables and they are the best in NSW. The championship table must not be uncovered for practice unless the other three tables are in use.



Pictured above (left to right) - Paddy Morgan, Mark & Peter Twigg and Doug Jordan.

The first of three Crystal Pairs, sponsored by Eddie Crane, for 1996 was played on 29 March. The Snooker Sub-Committee supplied \$500 for the winning pair plus food and drinks "all on the house". Eddie Crane supplied the beautiful crystal glasses to the winners John Simpson and Paul Williams.



Pictured above - winner John Simpson & Paul Williams with sponsor Eddie Crane (centre)



UPCOMING EVENTS FOR 1996

May

- Fri 3 Sportsman's Luncheon
Wed 15 Golf Day - Camden Lakeside
Fri 17 Epicurean Dinner
Thurs 30 Members Drinks 6:00-8:00pm
Fri 31 Sportsman's Luncheon

June

- Thurs 13 Golf Day - Bonnie Doon
Wed 12 Annual General Meeting 12:00noon
Thurs 27 Members' Drinks 6:00-8:00pm
Swimmers Poolside Luncheon
Fri 28 Sportsman's Luncheon

July

- Tues 16 Golf Day - St Michael's
Fri 12 Senior Member's Luncheon
Fri 19 Epicurean Dinner
Fri 26 Sportsman's Luncheon

August

- Thurs 1 Members' Drinks 6:00-8:00pm
Fri 9 Young Member's Spring Ball
Tues 13 Golf Day - Castle Hill
Thurs 29 Members' Drinks 6:00-8:00pm
Fri 30 Sportsman's Luncheon

September

- Fri 6 Race Day Cocktail Party
Sat 7 Spring Race Day - Royal Randwick
Thurs 19 Tattersall's v City Tatt's Relay
Fri 20 Epicurean Dinner
Tues 24 Golf Day - Cromer
Thurs 26 Members' Drinks 6:00-8:00pm
Fri 27 Sportsman's Luncheon

October

- Fri 11 Black Tie Boxing
Tues 15 Golf Day - New South Wales
Thurs 31 Members' Drinks 6:00-8:00pm

November

- Mon 4 'Call of the Card' Cocktail Party
Tues 5 Melbourne Cup Luncheon
Thurs 7 Swimmers Christmas Scramble
Mon 18 Golf Day - Avondale
Fri 22 Epicurean Dinner
Thurs 28 Members' Drinks 6:00-8:00pm
Fri 29 Sportsman's Luncheon

December

- Thurs 19 Members' Drinks 6:00-8:00pm

PARKING

Parking is available for Members at concessional rates at the Sheraton on the Park parking station subject to availability. The entrance is via 138 Castlereagh Street. Rates are at present:

<u>Monday to Friday</u>		<u>Charge</u>
6:00am-9:00am		\$6.00
9:00am-6:00pm	1-2 hours	\$8.00
	2-3 hours	\$10.00
	3-4 hours	\$15.00
6:00pm-close		\$10.00
Overnight	(additional)	\$10.00
<u>Saturday</u>		<u>Charge</u>
6:00am-6:00pm		\$6.00
6:00pm-close		\$10.00
Overnight	(additional)	\$10.00
<u>Sunday</u>		<u>Charge</u>
6:00am-close		\$6.00
Overnight	(additional)	\$10.00

Entry: From 138 Castlereagh Street, proceed to ticket machine and park where indicated on levels B3 or B4.

Exit: Before returning to your car (via the Sheraton foyer) take your parking ticket and your membership card to the cashier on level B3. You will be given an exit card and the parking fee will be charged to your monthly house account.

Note: To obtain free parking, when using the Club's Dining Room of an evening, you must inform the Dining Room staff that you are parked at the Sheraton on the Park. The exit procedure, as indicated above, must still be followed (and the Club will reimburse the Sheraton).

EMPLOYEE OF THE MONTH

- Jacqui Haney -

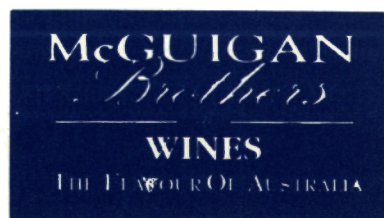
Jacqui is well known for her friendly smile and warm welcome to members and their guests in the Club Bar. Always willing to lend an ear or offer advice on all matters, Jacqui is a worthy recipient of this months award.



APRIL'S BLACK TIE BOXING EVENING



TATTERSALL'S CLUB COLLECTORS MIXED DOZEN



I am proud to present a collection of my wines to enjoy now or to cellar in your home for enjoyment in the years to come. This collection represents the best current vintages from three of my ranges of products, all produced in the famous Hunter Valley, NSW. I hope you enjoy them as much as I do.

Regards

McGUIGAN BROTHERS LISA CUVÉE BRUT NV

Lisa Brut is made from early harvested Semillon (80%) and mature tirage Chardonnay (20%) grapes. The resulting wine is full flavoured and soft, exhibiting "breadly" yeast overtones. This is a well balanced sparkling wine.

McGUIGAN BROTHERS BIN 6000 VERDELHO 1995

This unusual grape variety originated in the Isle of Madeira where it was used for fortified wine making. In Australia it makes outstanding table wine; our Bin 6000 exhibits a zesty aromatic bouquet, with a palate that is rich and soft, balanced and with a clean acid finish.

McGUIGAN BROTHERS UNWOODED

MALO-LACTIC CHARDONNAY 1995

Malo-lactic fermentation is a phenomena which almost always occurs in red wine. It is the conversion of aggressive malic acid to gentle soft lactic acid by naturally occurring organisms. The converted lactic acid softens the palate and gives the wine superior length. This wine represents our first attempt at making such a style.

McGUIGAN BROTHERS SHAREHOLDERS

RESERVE SAUVIGNON BLANC 1995

Our 1995 Shareholders Sauvignon Blanc displays lifted grassy and passionfruit aromas typical of Australian Sauvignon Blancs. The palate is full and generously flavoured with a clean after taste. This wine is ideal drinking with all entrees particularly seafoods.

McGUIGAN BROTHERS SHAREHOLDERS RESERVE CHARDONNAY 1995

This limited production wine is made from selected Hunter Valley Chardonnay fruit. It is a very intense barrel fermented Chardonnay. It has obvious Chardonnay fruit on the nose, and the palate is rich and flavoursome with fresh varietal fruit characters persistent to the end.

McGUIGAN BROTHERS PERSONAL RESERVE CHARDONNAY 1995

A hand crafted wine from 100% Hunter Valley Estate grown grapes personally selected and produced by the master of wine, Brian McGuigan.

The grapes were picked during the cool of the evening to capture the flavour and intensity of the fruit. The juice was left on the flesh and skins for some 18 hours before fermentation, to maximise the fruit extraction, then fermented very slowly; after fermentation the wine spent 14 months maturing in new French Barriques.

McGUIGAN BROTHERS BIN 4000 CABERNET SAUVIGNON 1995

The Cabernet Sauvignon is a wine with intense purple colour. It has a lifted fruit bouquet with a touch of oak showing through. The finish is quite astringent but is balanced with soft fruit and fresh acidity.

McGUIGAN BROTHERS BIN 3000 MERLOT 1995

Merlot is an exciting grape variety that is relatively new to Australia. This wine has an attractive herbaceous bouquet and a soft mellow palate that has benefited from oak maturation.

McGUIGAN BROTHERS

SHAREHOLDERS RESERVE CABERNET MERLOT 1994

This wine exhibits an intense purple colour and a black currant/herbaceous nose. The palate has good length and is rich and soft. The tannins are soft but persistent, with American oak maturation giving the wine an overlay of vanillin.

McGUIGAN BROTHERS PERSONAL RESERVE HERMITAGE 1994

Small parcels of exceptional fruit taken from 30 year old vines set in Hunter Valley red volcanic soil have produced wonderfully rich, deep, ripe flavours on the palate. The wine has seen extended maturation in French oak casks which provide a firm tannin finish to this classic Hunter Valley shiraz.

McGUIGAN BROTHERS

PERSONAL RESERVE CABERNET SAUVIGNON 1994

The grapes used to make this wine were harvested on the 10th March 1994. The fruit was fermented on skins in potter tanks for 8 days, and then separated from the skins and allowed to go through malo-lactic fermentation in new French Barriques. It was kept in Barriques until Christmas 1995 following which it was bottled and presented for sale in January 1996.

McGUIGAN BROTHERS

PERSONAL RESERVE BOTRYTIS SEMILLON 1994

Our Botrytis Semillon is made from specially selected Semillon grapes that have been infected by the "noble rot" Botrytis Cinerea. The consequent concentration of high sugar levels and fruit flavours in the grapes, combined with careful oak maturation has produced a deep golden wine with an intense complex palate and rich fragrant bouquet.

TATTERSALL'S CLUB MEMBERS DOZEN \$95.00

CHARDONNAY 1994

Top quality Hunter fruit, picked young to ensure optimum flavour and acid levels has resulted in a well balanced wine with new oak overtones on the nose and a clean crisp finish.

SHIRAZ CABERNET 1993

Predominant cabernet fruit on the palate with a subdued nose of black pepper. Medium in body with light tannins and a dry finish, superb drinking now.



TATTERSALL'S CLUB
181 ELIZABETH STREET
SYDNEY NSW 2000

TEL (02) 264 6111
FAX (02) 267 8312

ADDRESS MAIL TO
GPO BOX 4308
SYDNEY NSW 2000

EASY FAX ORDER FORM

I WOULD LIKE TO ORDER THE FOLLOWING WINES

NO CASES	PRICE PER DOZEN	TOTAL
<input type="checkbox"/> Tattersall's Club Collectors Mixed Dozen (one bottle of each per case)	198.00	
<input type="checkbox"/> McGuigan Brothers Lisa Cuvee Brut N.V	185.00
<input type="checkbox"/> McGuigan Brothers Bin 6000 Verdelho	132.50
<input type="checkbox"/> McGuigan Brothers Malo-lactic Unwooded Chardonnay	132.50
<input type="checkbox"/> McGuigan Brothers Shareholders Reserve Sauvignon Blanc	185.00
<input type="checkbox"/> McGuigan Brothers Shareholders Reserve Chardonnay	185.00
<input type="checkbox"/> McGuigan Brothers Personal Reserve Chardonnay	284.00
<input type="checkbox"/> McGuigan Brothers Bin 4000 Cabernet Sauvignon	132.50
<input type="checkbox"/> McGuigan Brothers Bin 3000 Merlot	132.50
<input type="checkbox"/> McGuigan Brothers Shareholders Reserve Cabernet Merlot	185.00
<input type="checkbox"/> McGuigan Brothers Personal Reserve Hermitage	284.00
<input type="checkbox"/> McGuigan Brothers Personal Reserve Cabernet Sauvignon	284.00
<input type="checkbox"/> McGuigan Brothers Personal Reserve Botrytis Semillon	284.00

Tattersall's Club Members Dozen 95.00

(your choice of mix)

..... bottle(s) x Chardonnay

..... bottle(s) x Shiraz Cabernet

..... case(s) @ \$95.00

PLEASE CHARGE THE ABOVE ORDER TO MY HOUSE ACCOUNT PLUS ANY DELIVERY CHARGES AS APPROPRIATE

Members Name:

Delivery Address:

.....

House Account No.

Please tick appropriate box: ☐ I will pick up my order from the Club

☐ I would like my order delivered to the above address

Date:

Time: am/pm